



## **E-Z Bake Menu**

E-Z Bakes are tailor made for small gatherings of 20-45 guests.  
These clambakes are available for larger groups as well.

Our E-Z Bakes include the rental of the stainless steel steamer with spigot for bouillon.

We also provide all the necessary items for you to serve your clambake.

Top neck clams are fully cooked so there is no need for propane tanks and burners.

Our chicken and corn are cooked separate from the bake to insure quality flavor.

### **GUESTS MAY CHOOSE FROM A CLAMBAKE DINNER OPTION OR STEAK DINNER OPTION:**

#### **CLAMBAKE DINNER OPTION:**

- One Dozen Top Neck Steamed Clams with Melted Butter
- Half Oven Roasted Chicken
- Steamed Sweet Potatoes
- Corn on the Cob
- French Bread and Butter
- Bouillon

#### **STEAK DINNER OPTION:**

- Strip Steak (10-12 oz) (Raw)
- *Option to upgrade all steak meals to a 16 oz Porterhouse Steak would be an additional up-charge.*
- Steamed Sweet Potatoes
- Corn on the Cob
- French Bread and Butter
- Bouillon

### **INCLUDED IN THE PRICE PER PERSON:**

Disposable Serving-Wares: Dinner Platters, Clam Bowls, Cutlery Kits, Dinner Napkins,  
Serving Tongs, Butter Ladle, Hot Cups, and Butter Cups

### **ADDITIONAL ITEMS PRICED SPARATELY:**

**Extra Dozen Top Neck Clams with Melted Butter**

**Add Steamed Red "B" Potatoes**

***Additional Appetizers, Side Items & Desserts: see carry out menu for pricing***